

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1-6. (~~cancelled~~)

7. (**new**) A method for producing a baked product comprising the following steps:

forming a dough containing:

gluten,

at least 15% of water,

from 3 to 15 wt.%, relative to the weight of the dough, of an improving agent selected from the group consisting of maltodextrins, pyrodextrins, polydextrose, oligosaccharides and mixtures thereof,

from 0.005 to 1 wt.%, relative to the weight of the dough, of a gluten reducing agent selected from the group consisting of cysteine, glutathione, deactivated dried yeast and bisulfite, and

optionally a raising agent,

wherein said dough is free of ascorbic acid;

kneading the dough;

optionally leaving the dough to rise; and

baking the dough to obtain said baked product.

8. (new) The method as claimed in claim 7, wherein said dough does not contain additional cellulose.

9. (new) The method as claimed in claim 7, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight Mw between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

10. (new) The method as claimed in claim 8, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight Mw between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

11. (new) The method as claimed in claim 7, wherein said baked product is a brioche or a hamburger roll.

12. (new) The method as claimed in claim 8, wherein said baked product is a brioche or a hamburger roll.

13. (new) The method as claimed in claim 9, wherein said baked product is a brioche or a hamburger roll.

14. (new) A baked product containing gluten, 3 to 15 wt.% of an improving agent selected from the group consisting of maltodextrins, pyrodextrins, polydextrose, oligosaccharides and mixtures thereof, and 0.005 to 1 wt.% of a reducing agent selected from the group consisting of cysteine, glutathione, deactivated dried yeast and bisulfite, said baked product being free of ascorbic acid.

15. (new) The baked product as claimed in claim 14, wherein said baked product does not contain additional cellulose.

16. (new) The baked product as claimed in claim 14, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight  $M_w$  between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

17. (new) The baked product as claimed in claim 15, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight  $M_w$  between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

18. (**new**) The baked product as claimed in claim 14,  
wherein said baked product is a brioche or a hamburger roll.

19. (**new**) The baked product as claimed in claim 15,  
wherein said baked product is a brioche or a hamburger roll.

20. (**new**) The baked product as claimed in claim 16,  
wherein said baked product is a brioche or a hamburger roll.